

Christmas Gifts in a Jar

Free Gift Tags from the Mr. Food Test Kitchen

well mixed. If batter is too thick, add 1 tablespoon of water at a time.
3. Pour 1/4 cup batter per pancake onto griddle.
4. Cook pancakes 1 to 1-1/2 minutes per side, or until golden brown.

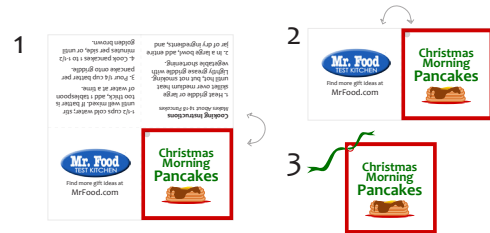
Makes About 12-14 Pancakes
1. Heat griddle or large skillet over medium heat until hot, but not smoking. Lightly grease griddle with vegetable shortening.
2. In a large bowl, add entire jar of dry ingredients and 1/3 cups cold water; stir until



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Nutty
Cranberry
Pancakes

1. Cut along the solid line
2. Fold along dotted lines



3. Punch a hole and use a ribbon to attach the tag to your jar!

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